

# INDEX—AUTHOR AND SUBJECT

	Page
Absorption of flour	
Conversion tables for calculating to a 13.5 per cent moisture basis.	
A. W. Meyer.....	42
Correlation with test weight per bushel. C. E. Mangels and T. Sanderson .....	365
Acids, organic, produced during bread dough and cracker dough fermentation. A. H. Johnson.....	345
Adler, H., and G. E. Barber. A study of the determination of the neutralizing value of mono-calcium phosphate.....	380
Alcohol, effect upon gas retention of dough. A. H. Johnson and C. H. Bailey.....	95
Alexander, G. L. Comments on the use of calcium acid phosphate as an improver for soft wheat biscuit flour.....	370
Alsberg, C. L.	
Review of "The Chemistry of Wheat Flour" by C. H. Bailey... ..	398
and E. P. Griffing. Effect of fine grinding upon flour.....	325
Amino nitrogen content of the immature wheat kernel and the effect of freezing. P. F. Sharp.....	12
Apparatus for measuring solutions. A. A. Heon.....	112
Ash determinations	
Some observations on. D. A. Coleman and Alfred Christie.....	391
A. O. A. C. official method.....	46
Glycerol as an aid. R. Hertwig and L. H. Bailey.....	38
Report of the A. A. C. C. committee on methods.....	237
Association of Official Agricultural Chemists, studies of methods for the analysis of cereal foods in 1924.....	46
Bailey, C. H.	
Review of "Modern Cereal Chemistry" by D. W. Kent-Jones.....	52
Review of "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists" Second edition	264
"The Chemistry of Wheat Flour." Reviewed by C. L. Alsberg	398
and A. H. Johnson. Gluten of flour and gas retention of wheat flour doughs.....	95
and A. G. Olsen. A study of the proteases of bread yeast.....	68
Bailey, L. H., and R. Hertwig. Comments on glycerol as an aid in ashing flour.....	38
Baking quality	
Correlation with protein content and physical characteristics of spring wheat. C. E. Mangels and T. Sanderson.....	107
Viscosity and baking quality. E. E. Smith.....	177
Baking tests	
Science in experimental baking. C. B. Kress.....	228
Report of Committee on standard formula and method of procedure for experimental tests. L. A. Fitz.....	232
The production of experimental test biscuits and their volume measurement. J. R. Chittick and F. L. Dunlap.....	87
The baking test. E. E. Werner.....	310
Barber, G. E., and H. Adler. A study of the determination of the neutralizing value of mono-calcium phosphate.....	380
Biscuit flour from soft wheat, calcium phosphate as an improver. G. L. Alexander.....	370
Biscuits, experimental, production and volume measurement. J. R. Chittick and F. L. Dunlap.....	87
Bleaching flour, and H-ion concentration. H. E. Weaver.....	211
Blish, M. J. The individuality of glutenin.....	127
and R. M. Sandstedt. Glutenin, a simple method for its preparation and direct quantitative determination.....	57
and R. M. Sandstedt. Viscosity studies with Nebraska wheat flours	191

# INDEX—AUTHOR AND SUBJECT

	Page
Absorption of flour	
Conversion tables for calculating to a 13.5 per cent moisture basis.	
A. W. Meyer.....	42
Correlation with test weight per bushel. C. E. Mangels and T. Sanderson .....	365
Acids, organic, produced during bread dough and cracker dough fermentation. A. H. Johnson.....	345
Adler, H., and G. E. Barber. A study of the determination of the neutralizing value of mono-calcium phosphate.....	380
Alcohol, effect upon gas retention of dough. A. H. Johnson and C. H. Bailey.....	95
Alexander, G. L. Comments on the use of calcium acid phosphate as an improver for soft wheat biscuit flour.....	370
Alsberg, C. L.	
Review of "The Chemistry of Wheat Flour" by C. H. Bailey... ..	398
and E. P. Griffing. Effect of fine grinding upon flour.....	325
Amino nitrogen content of the immature wheat kernel and the effect of freezing. P. F. Sharp.....	12
Apparatus for measuring solutions. A. A. Heon.....	112
Ash determinations	
Some observations on. D. A. Coleman and Alfred Christie.....	391
A. O. A. C. official method.....	46
Glycerol as an aid. R. Hertwig and L. H. Bailey.....	38
Report of the A. A. C. C. committee on methods.....	237
Association of Official Agricultural Chemists, studies of methods for the analysis of cereal foods in 1924.....	46
Bailey, C. H.	
Review of "Modern Cereal Chemistry" by D. W. Kent-Jones.....	52
Review of "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists" Second edition	
"The Chemistry of Wheat Flour." Reviewed by C. L. Alsberg	398
and A. H. Johnson. Gluten of flour and gas retention of wheat flour doughs.....	95
and A. G. Olsen. A study of the proteases of bread yeast.....	68
Bailey, L. H., and R. Hertwig. Comments on glycerol as an aid in ashing flour.....	38
Baking quality	
Correlation with protein content and physical characteristics of spring wheat. C. E. Mangels and T. Sanderson.....	107
Viscosity and baking quality. E. E. Smith.....	177
Baking tests	
Science in experimental baking. C. B. Kress.....	228
Report of Committee on standard formula and method of procedure for experimental tests. L. A. Fitz.....	232
The production of experimental test biscuits and their volume measurement. J. R. Chittick and F. L. Dunlap.....	87
The baking test. E. E. Werner.....	310
Barber, G. E., and H. Adler. A study of the determination of the neutralizing value of mono-calcium phosphate.....	380
Biscuit flour from soft wheat, calcium phosphate as an improver. G. L. Alexander.....	370
Biscuits, experimental, production and volume measurement. J. R. Chittick and F. L. Dunlap.....	87
Bleaching flour, and H-ion concentration. H. E. Weaver.....	211
Blish, M. J. The individuality of glutenin.....	127
and R. M. Sandstedt. Glutenin, a simple method for its preparation and direct quantitative determination.....	57
and R. M. Sandstedt. Viscosity studies with Nebraska wheat flours	191

Book reviews	
C. L. Alsberg.....	398
C. H. Bailey.....	52, 264
W. F. Hoffman.....	172
Bread, a study of methods of determining loaf volume. W. O. Whitcomb	305
Residual sugar content of bread. C. B. Morison.....	314
British Flour Millers, the Research Association of. E. A. Fisher.....	165
Calcium acid phosphate as an improver for soft wheat biscuit flour. G. L. Alexander.....	370
Calcium phosphate (mono), a study of the determination of neutralizing value. H. Adler and G. E. Barber.....	380
Carbon dioxide retention of wheat flour doughs, and gluten of flour. A. H. Johnson and C. H. Bailey.....	95
Cereal foods, summary of the studies of methods of analysis, of the Association Official Agricultural Chemists in 1924.....	46
Cereal grains, hygroscopic moisture of. D. A. Coleman and H. C. Fellows .....	275
Chittick, J. R., and F. L. Dunlap. The production of experimental test biscuits and their volume measurement.....	87
Christie, Alfred, and D. A. Coleman. Some observations on making ash determinations.....	391
Clark, Rowland J. Greetings to the members of the A. A. C. C.....	261
Climate, effect on the protein content of North Dakota wheat. C. E. Mangels .....	288
Coleman, D. A., and Alfred Christie. Some observations on making ash determinations.....	391
and H. C. Fellows and H. B. Dixon. A study of methods for making protein tests on wheat.....	132
and H. C. Fellows. Hygroscopic moisture of cereal grains and flaxseed exposed to atmospheres of different relative humidity	275
Collatz, F. A., and O. C. Racke. Effects of diastase and malt extract in doughs.....	213
Colloid behavior in dough. C. O. Swanson.....	265
Colloid Symposium Monograph, Vol. 2. Review by W. F. Hoffman..	172
Color score of bread, correlation with test weight per bushel. C. E. Mangels and T. Sanderson.....	365
Convention of the American Association Cereal Chemists, June, 1925	
Minutes of convention. R. K. Durham.....	252
Report of the Secretary-Treasurer. R. K. Durham.....	253
Report of the Managing Editor of Cereal Chemistry. C. G. Ferrari	254
Registration .....	259
Conversion table for calculating the absorption of flour to a 13.5 per cent moisture basis. A. W. Meyer.....	42
Cracker dough fermentation, organic acids produced. A. H. Johnson	345
Crude gluten, composition of. D. B. Dill.....	1
Diastase and malt extract, effect in doughs. F. A. Collatz and O. C. Racke .....	213
Dill, D. B. Composition of crude gluten.....	1
Dixon, H. B., D. A. Coleman, and H. C. Fellows. A study of methods for making protein tests on wheat.....	132
Dough, colloid behavior in. C. O. Swanson.....	265
effect of diastase and malt extract in. F. A. Collatz and O. C. Racke .....	213
organic acids produced in. A. H. Johnson.....	345
Dunlap, F. L., and J. R. Chittick. The production of experimental test biscuits and their volume measurement.....	87
Durham, R. K. Effect of hydrogen peroxide on relative viscosity measurements of wheat and flour suspensions.....	297
Report of the Secretary-Treasurer, of the A. A. C. C.....	253
Employment Committee, statement of. C. B. Morison.....	324
Fat determination, Association Official Agricultural Chemists studies..	46

Fellows, H. C., and D. A. Coleman. Hygroscopic moisture of cereal grains and flaxseed exposed to atmospheres of different relative humidity .....	275
Fellows, H. C., D. A. Coleman, and H. B. Dixon. A study of methods for making protein tests on wheat.....	132
Fermentation, organic acids produced. A. H. Johnson.....	345
Ferrari, C. G. Managing Editor's report.....	254
Fine grinding, effect upon flour. C. L. Alsberg and E. P. Griffing....	325
Fisher, E. A. Research Association of British Flour Millers.....	165
Fitz, L. A., chairman. Report of committee on standard formula and method of procedure for experimental baking tests.....	232
Flaxseed, hygroscopic moisture of. D. A. Coleman and H. C. Fellows	275
Flour, effect of fine grinding upon. C. L. Alsberg and E. P. Griffing..	325
Flour yield, correlation with weight per bushel. C. E. Mangels and T. Sanderson.....	365
Freezing, effect on the amino nitrogen content of the immature wheat kernel. P. F. Sharp.....	12
Gas retention of wheat flour doughs, and gluten of flour. A. H. Johnson and C. H. Bailey.....	95
Gliadin, solubility of. E. L. Tague.....	117
Gluten	
Composition of crude gluten. D. B. Dill.....	1
Gluten quality of flour and its iso-electric point. E. L. Tague....	202
Gluten and viscosity studies. M. J. Blish and R. M. Sandstedt....	191
Gluten of flour and gas retention of wheat flour doughs. A. H. Johnson and C. H. Bailey.....	95
Glutenin	
Method of preparation and estimation. M. J. Blish and R. M. Sandstedt .....	57
The individuality of glutenin. M. J. Blish.....	127
Association Official Agricultural Chemists studies.....	46
Glycerol as an aid in ashing flour. R. Hertwig and L. H. Bailey.....	38
Griffing, E. P., and C. L. Alsberg. Effect of fine grinding upon flour..	325
Grinding, fine, effect upon flour. C. L. Alsberg and E. P. Griffing....	325
Heon, A. A. A semi-automatic measuring apparatus for solutions....	112
Hertwig, R., and L. H. Bailey. Comments on glycerol as an aid in ashing flour.....	38
Hoffman, W. F. Review of Colloid Symposium Monograph, Vol. 2...	172
Humidity and hygroscopic moisture of cereal grains and flaxseed. D. A. Coleman and H. C. Fellows.....	275
Hydrogen ions and their application to mill control. H. E. Weaver..	209
Hydrogen peroxide, effect on relative viscosity measurements of wheat and flour suspensions. R. K. Durham.....	297
Hygroscopic moisture in cereal grains and flaxseed exposed to atmospheres of different relative humidity. D. A. Coleman and H. C. Fellows .....	275
Immature wheat kernel, amino nitrogen of. P. F. Sharp.....	12
Iso-electric point, and gluten quality of flour. E. L. Tague.....	202
Johnson, A. H. Identification and estimation of the organic acids produced during bread dough and cracker dough fermentation... and C. H. Bailey. Gluten of flour and gas retention of wheat flour doughs.....	345
.....	95
Kansas State Agricultural College. Short Course in Cereal Chemistry	115
Kent-Jones, D. W. Modern Cereal Chemistry. Review by C. H. Bailey .....	52
Kjeldahl methods, a study of. D. A. Coleman, H. C. Fellows and H. B. Dixon.....	132
Kress, C. B. Science in experimental baking.....	228
Lipoids in flour. Association Official Agricultural Chemists studies..	46
Loaf volume, a study of methods of determining. W. O. Whitcomb..	308
Correlation with test weight per bushel. C. E. Mangels and T. Sanderson.....	365



Malt extract and diastase, effects in dough. F. A. Collatz and O. C. Racke .....	213
Managing Editor's report. C. G. Ferrari.....	254
Mangels, C. E. Effect of climate and other factors on the protein content of North Dakota wheat.....	288
Report of the committee on methods.....	235
and T. Sanderson. The correlation of the protein content of hard red spring wheat with physical characteristics and baking quality .....	107
and T. Sanderson. Correlation of test weight per bushel of hard spring wheat with flour yield and other factors of quality....	365
Measuring apparatus, semi-automatic for solutions. A. A. Heon.....	112
Methods	
Ashing flour, glycerol as an aid. R. Hertwig and L. H. Bailey....	38
Summary of studies of the Ass'n Off. Agr. Chemists, 1924.....	46
Moisture, collaborative studies. G. A. Shuey.....	318
Determining loaf volume of bread. W. O. Whitcomb.....	305
Baking tests. E. E. Werner.....	310
Observations on making ash determinations. D. A. Coleman and A. Christie.....	391
Study of protein tests of wheat. D. A. Coleman, H. C. Fellows and H. B. Dixon.....	132
Determination of glutenin. M. J. Blish and R. M. Sandstedt....	57
Determination of the neutralizing value of mono-calcium phosphate. H. Adler and G. E. Barber.....	380
Report of committee on standard formula and method of procedure for experimental baking tests. L. A. Fitz, chairman...	232
Report of the committee on methods, American Association Cereal Chemists. C. E. Mangels, et al.....	235
Meyer, A. W. Conversion tables for calculating the absorption of flour to a 13.5 per cent moisture basis.....	42
Mill control, the application of H-ion determination to. H. E. Weaver	209
Moisture determination	
Report of the committee on methods.....	236
Association Official Agricultural Chemists studies.....	46
Collaborative study of methods. G. A. Shuey.....	318
Morison, C. B.	
Residual sugar content of bread.....	314
Concerning the Employment Committee.....	324
Nebraska wheat flours, viscosity studies of. M. J. Blish and R. M. Sandstedt .....	191
Neutralizing value of mono-calcium phosphate, a study of the determination. H. Adler and G. E. Barber.....	380
Nitrogen, amino, of the immature wheat kernel, and the effect of freezing. P. F. Sharp.....	12
Nitrogen determinations	
Study of protein tests of wheat. D. A. Coleman, H. C. Fellows, and H. B. Dixon.....	132
Report of the committee on methods.....	235
Olsen, A. G., and C. H. Bailey. A study of the proteases of bread yeast .....	68
Organic acids produced during bread dough and cracker dough fermentation. A. H. Johnson.....	345
Overgrinding, effect upon flour. C. L. Alsberg and E. P. Griffing....	325
Phosphate, a study of the determination of the neutralizing value of mono-calcium phosphate. H. Adler and G. E. Barber.....	380
Calcium acid phosphate as an improver for soft wheat biscuit flour. G. L. Alexander.....	370
Physical characteristics of spring wheat, correlation with protein content and baking quality. C. E. Mangels and T. Sanderson....	107
Proceedings of the 1925 convention.....	252
Proteases of bread yeast. A. G. Olsen and C. H. Bailey.....	68

Protein content and H-ion concentration. H. E. Weaver.....	209
Protein content of spring wheat	
As affected by climate and other factors. C. E. Mangels.....	288
Correlation with physical characteristics and baking quality. C. E. Mangels and T. Sanderson.....	107
Protein determinations	
Study of protein tests of wheat. D. A. Coleman, H. C. Fellows and H. B. Dixon.....	132
Report of the committee on methods.....	235
Precipitants in determining amino nitrogen. P. F. Sharp.....	12
Proteins of wheat flour	
Composition of crude gluten. D. B. Dill.....	1
Gluten of flour and gas retention of wheat flour doughs. A. H. Johnson and C. H. Bailey.....	95
Preparation and estimation of glutenin. M. J. Blish and R. M. Sandstedt .....	57
Individuality of glutenin. M. J. Blish.....	127
Solubility of gliadin. E. L. Tague.....	117
Racke, O. C., and F. A. Collatz. Effects of diastase and malt extract in doughs.....	213
Research Association of British Flour Millers. E. A. Fisher.....	165
Rye flour dough, gas production and retention in. A. H. Johnson and C. H. Bailey.....	95
Sanderson, T., and C. E. Mangels. The correlation of the protein content of hard red spring wheat with physical characteristics and baking quality.....	107
and C. E. Mangels. Correlation of test weight per bushel of hard spring wheat with flour yield and other factors of quality.....	365
Sandstedt, R. M., and M. J. Blish. Glutenin, a simple method for its preparation and direct quantitative determination.....	57
and M. J. Blish. Viscosity studies with Nebraska wheat flours....	191
Secretary-Treasurer's report. R. K. Durham.....	253
Sharp, P. F. The amino nitrogen content of the immature wheat kernel and the effect of freezing.....	12
Short Course in Cereal Chemistry. Kansas State Agricultural College	115
Shuey, G. A. Collaborative study of moisture methods.....	318
Smith, E. E. Viscosity and baking quality.....	177
Solubility of gliadin. E. L. Tague.....	117
Starch, effect on gas retention of dough. A. H. Johnson and C. H. Bailey .....	95
Sugar content of bread. C. B. Morison.....	314
Swanson, C. O. A theory of colloid behavior in dough.....	265
Tague, E. L. Gluten quality of flour and its iso-electric point.....	202
The solubility of gliadin.....	117
Test weight per bushel, correlation with flour yield and other factors of quality. C. E. Mangels and T. Sanderson.....	365
Viscosity and baking quality. E. E. Smith.....	177
Viscosity measurements of wheat and flour suspensions, and effect of hydrogen peroxide. R. K. Durham.....	297
Viscosity studies with Nebraska wheat flours. M. J. Blish and R. M. Sandstedt .....	191
Vitreous kernels, correlation with protein content. C. E. Mangels and T. Sanderson.....	107
Volume measurement and production of experimental test biscuits. J. R. Chittick and F. L. Dunlap.....	87
Volume of bread, a study of methods of determining loaf volume. W. O. Whitcomb.....	305
Weaver, H. E. Hydrogen ions and their application to mill control....	209
Weight per bushel of wheat, correlation with flour yield and other factors of quality. C. E. Mangels and T. Sanderson.....	365
Werner, E. E. The baking test.....	310
Whitcomb, W. O. A study of methods of determining the loaf volume of bread.....	305
Yeast, proteases of. A. G. Olsen and C. H. Bailey.....	68